

## RICE & BIRYANI

64. <b>Jeera Rice</b>	5.0
Steamed basmati rice tossed in wok with cumin seeds and tint of diced onions.	
65. <b>Mattar Pulao</b>	7.0
Steamed basmati rice tossed with cumin seeds, green peas & onions.	
66. <b>Veg Biryani</b>	12.5
Basmati rice cooked with vegetables and special biryani herbs & spices served with raita.	
67. <b>Chicken Biryani</b>	14.5
Basmati rice cooked with choice of veggies & tender chicken pieces and special biryani herbs & spices. Served with vegetables raita.	
68. <b>Lamb Biryani</b>	14.5
Basmati rice cooked with choice of veggies & tender lamb pieces and special biryani herbs & spices. Served with vegetables raita.	

## NAAN & BREADS

69. <b>Plain Naan</b>	3
The famous Indian bread made from standard plain wheat flour cooked in tandoor.	
70. <b>Butter Naan</b>	3
The famous Indian bread made from plain wheat flour cooked in tandoor.	
71. <b>Garlic Naan</b>	3.5
Plain naan finished with fresh garlic & coriander on the top.	
72. <b>Cheese Naan</b>	3.5
Naan Stuffed with mashed cottage cheese, fresh coriander and spices.	
73. <b>Peshwari Naan</b>	4
Naan stuffed with nuts & raisins.	
74. <b>Lacha Butter Naan</b>	4
India Gate speciality naan - must try	
75. <b>Lacha Paratha</b>	3.5
Plain naan made from whole meal wheat flour with lot of twists and taste.	
76. <b>Pudina Paratha</b>	3.5
Lacha paratha finished with fresh mint on top	
77. <b>Keema Naan</b>	4.5
Plain naan stuffed with lamb mince & spices.	
78. <b>Tandoori Roti</b>	2.5

## SALADS & SIDES

79. <b>Veg Raita/Boondi Raita</b>	4.5
Fresh yoghurt mixed with cucumber & tomato or boondi flavoured with red chilli & roasted herbs.	
80. <b>Mix Garden Salad</b>	5.5
81. <b>Kachumber Salad</b>	5.5
Finely chopped cucumber, carrot, tomatoes and red onions.	
82. <b>Lacha Onion Salad</b>	2.5
83. <b>Papadom (4 pieces)</b>	2.5
84. <b>Mango Sweet Chutney / Pickle / Hot green chutney</b>	2

## DESSERT

85. <b>Gulab Jamun (2 pieces)</b>	4
86. <b>Ras Malai (2 pieces)</b>	6
Homemade cottage cheese flattened dumplings in thick milk shake, tossed with crushed pistachio.	
87. <b>Moong Dal Halwa</b>	6
Special pudding made from mung beans flour and nuts	
88. <b>Gajjar Halwa</b>	6
89. <b>Sweet Paan</b>	3.5

## LUNCH SPECIAL\*

Mon to Fri  
(Dine-In or Take away)

**\$10** Curry  
Rice  
Naan &  
Soft Drink

## MAHARAJA BANQUET

(Dine-in only) (Minimum 2 Persons)

**India Gate Banquet - Vegetarian** **28.0**  
Per Person

**Entrée** : Paneer pakora, Samosa, Hara bhara kebab, Onion bhaji

**Mains** : Palak paneer, Malai kofta, Veg korma & Dhal makhani with Naan, Rice, Raita, Salad, Papad, Pickle

**Dessert**: Gulab jamun or Mango kulfi or Hot chocolate pudding

**India Gate Banquet - Non Vegetarian** **35.0**  
Per Person

**Entrée** : Chicken tikka, Lamb seekh kabab, Fish amritsari & Kaju roll.

**Mains** : Butter chicken, Lamb rogan Josh, Chicken tikka masala & Veg korma with Naan, Rice, Salad, Raita, Papad, Pickle

**Dessert**: Gulab jamun or Mango kulfi or Hot chocolate pudding

All persons on the table will be charged at per person rate

Level 1. 380 Manukau Road. Epsom, Auckland 1023



- Menu & Prices may change without notice, Please see our website for latest information  
- We can bring Mobile EFTPOS to your place, please let us know how you would like to pay at time of placing order for delivery

# INDIA GATE

FINE INDIAN DINING

PRIVATE DINING, CONFERENCE & PARTY VENUE

SPECIAL SPECIAL

\* ALL MAINS

**\$9.90**

except seafood and Indo-Chinese.

**Mon, Tue, Wed & Thur**  
Take Away OR Dine-In

## Take Away Menu

Level 1. 380 Manukau Road. Epsom.  
Auckland 1023. **Ph: 09 631 0047**

TOLL FREE:

**0800 INDIAGATE** (0800 46 34 24)

[www.indiagaterestaurant.co.nz](http://www.indiagaterestaurant.co.nz)

**Lunch:** Mon - Sat: 11.30am to 3.00pm

**Dinner:** Mon - Thu: 5.00pm to 9.30pm

Fri - Sun: 5.00pm till late

## We do outdoor catering

For large groups and parties  
venue will be open as pre-arranged.

## Free Delivery\*

Within 3km for orders above \$30

\*CONDITIONS APPLY

## STARTERS Served with complimentary chutney

1. <b>Hara Bhara Kebab (6 pieces)</b>	5.0
Patties made from potatoes, mixed vege, fresh coriander & spinach.	
2. <b>Onion Bhaji</b>	5.0
Sliced onion rings dipped in spicy chickpeas batter & deep fried.	
3. <b>Paneer Pakora (8 pieces)</b>	7.0
Homemade cottage cheese dipped in chickpeas batter and deep fried.	
4. <b>Samosa Shahi (2 pieces)</b>	5.0
Triangular hand rolled pastry stuffed with mashed potatoes, green peas, dry fruit, ground & whole spices and topped with yoghurt & sauces.	
5. <b>Kaju Roll (6 pieces)</b>	5.0
Rolls made of mashed potatoes, cashews, fresh ginger, chili, coriander & spices.	
6. <b>Veg Spring Rolls (6 pieces)</b>	5.0
Mix veggies rolled in fine pastry.	
7. <b>Papdi Bhalla Chatt</b>	6.5
Flatened puris and lentils flour dumplings with yoghurt, tamarind & mint chutney, roasted cumin powder and assortment of misc items as per taste.	
8. <b>Pani Puri (6 pieces)</b>	6.0
Round fluffy balls made of wheat flour & semolina filled with a tint of boiled potatoes, tamarind chutney and spicy water.	
9. <b>Fish Amritsari (8 pieces)</b>	12
Battered fried fish fillets marinated with herbs and spices.	
10. <b>Fish Finger (8 pieces)</b>	12
Chef's speciality served with tartare sauce	
11. <b>Golden Prawns (8 pcs)</b>	14.5
Tiger prawns seasoned with garlic & golden fried	
12. <b>Vegetarian Mix Platter</b>	15.5
Combination of Samosa, Spring rolls, Onion bhaji, Paneer pakora & hara bhara kebab.	
13. <b>India Gate Tikka Platter</b>	22
Combination of Chicken tikka, Murg malai tikka, Kali mirch chicken tikka, Haryali chicken tikka & Fish tikka	

## KEBAB (Cooked in traditional mud oven - tandoor)

Served Sizzling hot with complimentary chutney	Half	Full
14. <b>Tandoori Chicken</b>	12.0	19.0
Fresh Chicken marinated with ginger, yoghurt, kashmiri chili powder and ground spices.		
15. <b>Chicken Tikka</b>	12.0	17.0
Succulent fresh boneless chicken portions marinated with ginger, garlic, yoghurt and grounded spices.		
16. <b>Malai Murgh Tikka</b>	18.0	
Fresh boneless chicken portions marinated in cream, cheese, cashew & ginger-garlic paste.		
17. <b>Chicken Tikka Haryali</b>	17.0	
fresh boneless chicken portions marinated with mint sauce.		
18. <b>Kali Mirch Chicken Tikka</b>	17.0	
Fresh boneless chicken portions marinated in cream, cheese & cashews, ginger, garlic and crushed black pepper.		
19. <b>Seekh Kebab</b>	16.0	
Lamb mince mixed with Indian herbs & spices, rolled on to skewers.		
20. <b>Kaloji Jhinga (10 pieces)</b>	18.0	
Jumbo prawns marinated with ginger, yoghurt, paprika, ground spices and toasted nigela seeds.		
21. <b>Kesri Fish Tikka</b>	18.0	
Fresh fish fillets marinated in yoghurt, turmeric, kesar, ginger & garlic paste.		
22. <b>Paneer Tikka &amp; Veggies</b>	13.0	
Homemade cottage cheese & veggies marinated with spices & herbs and cooked on skewers in tandoor.		

## INDO CHINESE

23. <b>Chilly Chicken</b>	16.0
Battered fried boneless chicken cubes tossed in wok with diced onions, capsicum, spring onions.	
24. <b>Chicken Manchurian</b>	16.0
Chicken mince dumplings tossed in wok with diced onion, capsicum & soy sauce. Manchurian style	
25. <b>Veg Manchurian</b>	14.0
Mixed veggies (cabbage, carrot, sp onions) dumplings tossed in wok with diced onions, capsicum, spring onions and soy sauce. Manchurian style	
26. <b>Gobi Manchurian</b>	14.0
Same as Veg Manchurian but using cauliflower instead of mixed veggies.	
27. <b>Chilly Cheese</b>	15.0
Batter fried homemade cottage cheese cooked in wok and tossed with diced onions, capsicum, spring onions & soy sauce	
28. <b>Veg Fried Rice</b>	10.0
Steamed rice cooked in iron wok and tossed with lot of carrot, cabbage, capsicum, spring onions & fresh coriander.	
29. <b>Chicken Fried Rice</b>	13.0
Steamed rice cooked in iron wok with chicken, egg, spring onion, cabbage, carrot & fresh coriander.	
30. <b>Veg Noodles</b>	11.0
Steamed egg noodles cooked in iron wok with carrot, capsicum, cabbage & garnished with fresh coriander & spring onions.	
31. <b>Chicken Noodles</b>	13.0
Steamed egg noodles cooked in iron wok with chicken, onion, carrot, cabbage, capsicum & garnished with fresh coriander & special onions.	
32. <b>American Veg Chopsuey</b>	13.0
A delightful preparation of crispy noodles served with vegetables and freshly made tangy sauce.	
33. <b>American Chicken Chopsuey</b>	15.0
A delightful preparation of crispy noodles served with vegetables, boneless chicken pieces fried egg on top and freshly made tangy sauce	

## MAINS

All mains are served with a bowl of steamed basmati Rice.  
Extra rice if required will be charged @\$3.0 per bowl. Please let us know if you don't need rice.

## LAMB & CHICKEN

34. <b>Butter Chicken</b>	16.0
Tender morsels of boneless chicken marinated overnight partially cooked in tandoor and finished in mild creamy tomato based gravy with a tint of dry fenugreek leaves.	
35. <b>Chicken Tikka Masala</b>	16.0
Boneless chicken pieces partially cooked in tandoor and finished in tomatoes, onion & ginger based gravy with diced onions & green capsicum.	
36. <b>Chicken Karahi</b>	16.0
Boneless pieces of tender chicken partially cooked in tandoor and finished in thick onion gravy with abundance of fresh coriander & capsicum.	
37. <b>Lamb Rogan Josh</b>	16.0
Boneless lamb pieces cooked in North Indian non creamy onion & tomatoes gravy	
38. <b>Lamb Vindaloo</b>	16.0
Boneless pieces of lamb cooked in red goan spicy gravy.	
39. <b>Lamb Madras / Chicken Madras</b>	16.0
Boneless lamb or chicken cooked in south Indian coconut gravy.	
40. <b>Lamb Korma / Chicken Korma</b>	16.0
Boneless lamb or chicken cooked in cashews creamy gravy - Muglai style.	
41. <b>Lamb Saagwala / Chicken Saagwala</b>	16.0
Boneless lamb or chicken pre-cooked in tandoor and skillfully mixed with fresh boiled spinach.	
42. <b>Punjabi Chicken Curry</b>	16.0
Fresh chicken pieces with or without bone cooked in onions, tomatoes, ginger & fresh coriander punjabi style curry.	
43. <b>Boti Masala</b>	16.0
Boneless lamb pieces cooked chef's style.	

## SEAFOOD

44. <b>Fish Masala</b>	16.0
Fish fillets cooked in onion & tomatoes thick gravy.	
45. <b>Fish Madras</b>	16.0
Fish fillets cooked in south Indian Madras style coconut gravy.	
46. <b>Prawn Masala</b>	19.0
Shelled jumbo prawns cooked in onions & tomatoes thick gravy.	
47. <b>Butter Prawn Masala</b>	19.0
Shelled jumbo prawns cooked in special mild tomatoes creamy gravy.	

## VEGETARIAN

48. <b>Malai Methi Mattar</b>	14.0
Green peas with fenugreek leaves cooked in spinach creamy gravy.	
49. <b>Butter Paneer</b>	14.0
Homemade cottage cheese in mild creamy tomato based gravy with tint of dry fenugreek leaves.	
50. <b>Paneer Butter Masala</b>	14.0
Homemade cottage cheese in mild tomatoes creamy gravy with diced onion & green capsicum.	
51. <b>Paneer Pasanda</b>	16.0
Homemade stuffed cottage cheese cooked in tangi tomatoes mild gravy	
52. <b>Paneer Karahi</b>	15.0
Homemade cottage cheese cooked in thick onion & tomatoes gravy.	
53. <b>Palak Paneer</b>	14.0
Homemade cottage cheese blended with fresh boiled spinach puree cooked with onions, ginger & garlic.	
54. <b>Mattar Paneer</b>	13.0
Green Peas and cottage cheese in onion & tomatoes gravy and garnished with fresh coriander & ginger.	
55. <b>Paneer Bhurji</b>	15.0
Mashed homemade cottage cheese with tint of green peas tossed with fresh coriander, tomatoes & onions.	
56. <b>Khumb Matar</b>	15.0
Green peas and button mushrooms in thick onion & tomatoes gravy.	
57. <b>Vegie Korma</b>	14.0
Variety of vegies cooked in Muglai style cashews creamy gravy.	
58. <b>Malai Kofta</b>	15.0
Dumplings made of mashed potatoes, Paneer, vegies, cashews & nuts cooked in thick creamy cashews gravy.	
59. <b>Jeera Aloo</b>	12.0
Potato cubes cooked with cumin seeds and spices.	
60. <b>Aloo Gobhi</b>	13.0
Fresh cauliflower and potatoes cooked with onion, tomatoes, ginger & fresh coriander.	
61. <b>Bhindi Masala</b>	13.0
Okara cooked with onion & spices	
62. <b>Dhal Makhani</b>	13.0
Black lentils with tint of red kidney beans cooked on slow fire and flavored with ginger, garlic and butter.	
63. <b>Panchrangi Dhal Tadka</b>	13.0
Blend of five dhals cooked on slow fire & tossed with tomatoes, onion, ginger, garlic & cumin seeds.	